

*Five years have passed!
We are happy to see you again
In the new Jardin des Sens.
It is such a delight to welcome you,
To make you discover
Our "conversations" with the Mediterranean region,
So dear to our hearts.
We hope your time with us to be memorable.
Welcome to our house*

Jacques & Laurent Pourcel
Olivier Château



JARDIN DES SENS

 **RELAIS & CHATEAUX**

**« Découverte » and « Lunch » are available on Friday
and Saturday for lunch time only.**

« DECOUVERTE » MENU

75€

Appertizers

Amuse-bouches

Crab and cauliflower iced cappuccino
Hummus, clams salad

The delicate hot Mediterranean tuna tart, local green asparagus,
soft-boiled egg vinaigrette, and melting tuna cream

Steamed monkfish like a “bouillabaisse”, potato,
zucchini cake, fish soup and aioli

Or

The roasted duck breast from Dombes, date compote and candied beetroot,
celery fondant, sweet and sour duck jus, foie gras

Meringue cylinder, strawberry compote, white chocolate whipped cream, and lime,
Ciflorette strawberries, agastache, and marigold

Mignardises

3 courses

The prices quoted above are nett, including VAT and service charge

« LUNCH MENU »

128€

Appertizers

Amuse-bouches

Crab and cauliflower iced cappuccino
Hummus, clams salad

The delicate hot Mediterranean tuna tart, local green asparagus,
soft-boiled egg vinaigrette, and melting tuna cream

The surprise by the Chefs Jaques & Laurent Pourcel

Steamed monkfish like a “bouillabaisse”, potato,
zucchini cake, fish soup and aioli

The roasted duck breast from Dombes, date compote and candied beetroot,
celery fondant, sweet and sour duck jus, foie gras

Meringue cylinder, strawberry compote, white chocolate whipped cream, and lime,
Ciflorette strawberries, agastache, and marigold

Mignardises

5 courses

***Extend your experience with a drink or hot drink at the bar
« L'Elytre » located on the 1st floor.***

Please ask our team to book your table.

The prices quoted above are nett, including VAT and service charge

« ESCAPADE MENU »

130€

ONLY SERVED TO THE DINER FROM TUESDAY TO FRIDAY

Appertizers

Amuse-bouches

Crab and cauliflower iced cappuccino
Hummus, clams salad

A table !

Mediterranean tuna, smoked potato, iced argula, caviar

Baked seabass fillet, purple artichoke,
octopus and clams jus

Veal tenderloin, fava beans tartlet with sweetbreads,
Jerusalem artichoke puree, wild garlic and morel fumet jus

Goat cheese crisp with dried fruits and thyme sorbet

Flower of pavlova, elderberry, strawberry

Mignardises

5 courses

*Our head sommelier offers you a wine pairing (3 glasses),
to accompany this menu. 35€*

The prices quoted above are nett, including VAT and service charge

« SENS & SAVEURS MENU »

195€

Appertizers

Amuse-bouches

Crab and cauliflower iced cappuccino
Hummus, celery and clams

A table !

Mediterranean tuna, smoked potato, iced argula, caviar

Tomato, almond praline

Blue lobster, citrus tacos with mango,
lobster jus with orange

Baked seabass fillet, purple artichoke,
octopus and clams jus

Lamb from Occitanie, carrot, semolina gnocchi, curry & coconut jus

Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet

Around the strawberry, black lemon and tangy olive oil sorbet

Crispy and creamy chocolate with elderflower sorbet

Mignardises

8 courses

- This menu is available until 1.30pm for lunch and 9.30pm for dinner

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« SIGNATURE MENU »

240€

Appertizers

Amuse-bouches

Crab and cauliflower iced cappuccino
Hummus, celery and clams

A table !

Sea wave Fondant, marine flavors
Mediterranean tuna, smoked potato, iced argula, caviar
Poached Tarbouriech oyster, grapefruit
Gambero rosso, fennel and pomegranate molasses
Tomato, almond praline
Pea tartlet, comté ravioli, truffle flavour
Blue lobster, citrus tacos with mango,
lobster jus with orange
Baked seabass fillet, purple artichoke,
octopus and clams jus
Lamb from Occitanie, carrot, semolina gnocchi, curry & coconut jus
Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet
Around the strawberry, black lemon and tangy olive oil sorbet
Candied rhubarb with hibiscus, raspberry and meringue
Crispy and creamy chocolate with elderflower sorbet

Mignardises

13 courses

- This menu is available until 1.30pm for lunch and 9.30pm for dinner

The prices quoted above are nett, including VAT and service charge

A-LA-CARTE MENU

APPETIZERS

Breton lobster salad, cocktail of claws and legs, citrus and mango, beets, avocado, honey lemon vinaigrette. 79 €

Morel cream tartlet , local asparagus, potato foam, runny ravioli with Comté cream, truffle jus. 58 €

Jacques & Laurent Pourcel's reinterpretation of the shellfish platter: oyster, sea fig, langoustine, shrimp, scallop and razor clams. 78 €

Roasted red king prawns Carabinero from Mediterranean Sea, mango, celery, coconut milk & verbena foam and citrus tacos with grapefruit. 82 €

Pan-seared duck foie gras with a cherry variation, roasted turnip and orange wine syrup. 60 €

The small lobster raviolis, fricassée of peas in duo, potato foam, and bisque sauce. 58 €

MAIN COURSES

Sea bass fillet, local green asparagus, razor clams condiment, fish bones jus, trompe l'oeil olive and basil. 62 €

Mediterranean anglerfish roasted with thyme, fricassée of small purple artichokes in their cooking juice, ravioli clams-tomato, clams à la plancha. 75 €

The roasted turbot fillet, pea fricassee with mediterranean squids, potatoes and parmesan cheese gnocchis, bottarga condiment. 66 €

Fried sweetbread (France), grilled mediterranean prawns, frothy butter with candied lemon and mint, mini leeks. 68 €

Lamb from Occitanie fillet roasted with thyme, sand carrot variation, semolina gnocchis, lamb jus flavoured with curry and coconut. 62 €

The prices quoted above are nett, including VAT and service charge

CHEESE

Mature cheese cart from Fromagerie Origine. 36€

DESSERTS (39€)

Strawberry carpaccio, candied citron, strawberry and elderflower sorbet.

Hazelnut and coffee soft cake, white coffee ice cream.

Blood orange frozen tube, light cream and candied citrus, black lemon jus.

Thin tart raspberries, white cheese foam, poppy sorbet.

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